



TART FLAMBÉE WITH MEDITERRANEAN VEGETABLES



QimiQ BENEFITS

- Pastry remains crispy for longer
- Quick and easy preparation
- Enhances the natural taste of added ingredients



10



easy

Tips

Brie can be used instead of feta.

INGREDIENTS FOR 10 TARTS FLAMBÉE

1 package Fresh tart flambée bases 1.300 g

1250 g QimiQ Sauce Base

700 g Cream cheese

50 g Garlic, finely chopped

Salt and pepper

800 g Feta cheese, diced

600 g green courgette(s)

400 g Yellow summer squash, sliced

400 g Red onion(s), cut into strips

500 g Eggplant, diced

200 g Arugula [Rocket leaf]

METHOD

1. Preheat the oven to 430 °F (air circulation) and prepare the pastry according to the instructions on the package.
2. Whisk the QimiQ Sauce Base with the cream cheese smooth. Add the garlic and mix well. Season to taste with salt and pepper.
3. Spread the cream onto the tart flambée bases and top with the feta and vegetables.
4. Garnish with the arugula and bake in the preheated oven for approx. 5-7 minutes.